

## Maryland Vegetable Crab Soup

1 bunch celery (small dice)	½ cup hot sauce
4 carrots (small dice)	1 pound fresh green beans (bite size pieces)
2 medium onions (small dice)	6 potatoes (peeled and small diced)
1 gallon crab stock*	1 pound lima beans
1 gallon beef stock	1 pound corn
½ cup Old Bay seasoning	1 pound crabmeat

1. Sauté diced onions, carrots and celery in oil until they soften.
  2. Add crab and beef base to sautéed mixture.
  3. Add Old Bay seasoning and hot sauce to soup.
  4. Add corn, lima beans and potatoes to soup.
  5. Bring soup to a boil and then simmer.
  6. Continue simmering until all vegetables are fully cooked.
  7. Season to desired taste\*\*
  8. Add crab meat\*\*\*
- \* Crab stock can be made from whole crabs or using a flavoring base.
- \*\* Soup hotness can be adjusted by the amount of hot sauce.
- \*\*\* Whenever possible, use fresh Maryland jumbo lump crab in the soup.